

Examiner Tran Lien Thuy  
Group Art Unit: 1761  
July 11, 2003  
Page 2

### PROPOSED CLAIM AMENDMENTS

1. (Currently Amended): An individually quick frozen rice or pasta comprising as two layers:  
a water migration-preventing layer formed on the surface of each boiled rice grain or pasta  
piece wherein a primary sauce has a sugar content (Brix) of 10 to 40°; and  
a sauce layer formed on the surface of the water migration-preventing layer, wherein a  
secondary sauce has a sugar content (Brix) of 0 to 25°, which is lower than that of the primary sauce  
~~— A frozen food product comprising as a major ingredient boiled rice grains or boiled pasta~~  
~~pieces; a water migration-preventing layer formed on the surface of each rice grain or boiled pasta;~~  
~~and an external sauce layer formed on the surface of the water migration-preventing layer, said~~  
~~external sauce layer being different in composition from said water migration-preventing layer, and~~  
~~the product is frozen in such a state.~~

2-7. (Currently canceled)

8. (Previously canceled)

9. (Currently Amended): A process for manufacturing a frozen food product comprising:  
a primary sauce mixing step where a primary sauce having a sugar content (Brix) of 10 to 40°  
is admixed to a rice boiled after washing and impregnation with water or a boiled and drained pasta  
as a major ingredient in an amount of 5 to 20% by weight based on the weight of the rice or pasta;

Examiner Tran Lien Thuy  
Group Art Unit: 1761  
July 11, 2003  
Page 3

a first freezing step where a water migration-preventing layer frozen with the primary sauce is formed on the surface of the thus treated major ingredient is frozen rice grain or pasta piece by individual quick freezing of the grain or pasta piece after admixing the primary sauce;

a secondary sauce mixing step where a secondary sauce having a composition having a sugar content (Brix) of 0 to 25°, which is different from lower than that of the primary sauce is admixed to with the thus frozen major ingredient rice grain or pasta piece filmed with the water migration-preventing layer in an amount of 10 to 40% by weight based on the rice or in an amount of 10 to 50% based on the weight of the pasta; and

a second freezing step where the resulting rice or pasta is filmed with a sauce layer consisting of the secondary sauce frozen on the surface of the water migration-preventing layer by individual quick freezing of the rice or pasta after admixing the secondary sauce major ingredient is frozen.

10-13. (Currently canceled)

14. (Currently amended): The process for manufacturing a frozen food product according to Claim 13, wherein the rice is boiled after adding an oil or fat is added in an amount of 1 to 5% by weight based on the weight of the rice before the boiling treatment at the time of impregnation with water.

15. (Currently canceled)

Examiner Tran Lien Thuy  
Group Art Unit: 1761  
July 11, 2003  
Page 4

16. (Currently Amended): The process for manufacturing a frozen food product according to Claim ~~15~~ 9, wherein the rice is impregnated with water after adding a starch ~~is admixed~~ in an amount of 0.1 to 10% by weight based on the weight of the rice before the boiling treatment.